

STATENDAM

Inspected by Don Ackerman & Mike Halko

Juneau, AK

06/14/2001 INSPECTION SCORE: **95**

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POTABLE WATER

Deduction Status: N

Violation: SEVERAL OF THE HALOGEN ANALYZER-CHART RECORDER CHARTS HAD A RECORDING PERIOD OF MORE THAN 24 HOURS.

Recommendation: 5.5.2.1.1 Halogen analyzer-chart recorder charts shall have a range of 0.0 to 5.0 mg/L (ppm) and have a recording period of 24 hours.

Action: Charts will be changed every 24 hours.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: POOLS

Deduction Status: N

Violation: INSTALL ANTI-VORTEX DRAIN COVERS ON ALL THE POOL AND WADING POOL DRAINS.

Recommendation: 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools.

Action: This will be done

Site: SPAS

Deduction Status: N

Violation: ALTHOUGH SHOCK TREATMENT OF THE SPAS WAS BEING PERFORMED IT WAS NOT BEING DOCUMENTED.

Recommendation: 6.3.2.1.1 The free residual halogen shall be increased to at least 10.0 mg/L (ppm) in whirlpool spas and circulated for at least 1 hour at the end of each day. A log should be kept to verify halogen levels.

Action: Shock treatment will be noted on the charts.

Item No.	Description	Points Deducted
14	Outer clothing clean; Jewelry, Hair, Hand Sanitizers	0

Site: MAIN GALLEY

Deduction Status: N

Violation: ONE PRODUCTION COOK WAS FOUND WEARING A WATCH IN THE GALLEY.

Recommendation: 7.2.3.3.1 While preparing food, food employees may not wear jewelry on their arms and hands.

Action: All galley staff has been reminded of this new requirement.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: FOOD SERVICE GENERAL

Deduction Status: N

Violation: THERE WAS NO CONSUMER ADVISORY IN PLACE AT THIS TIME.

Recommendation: 7.3.6.1.1 If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish that is raw, undercooked, or not otherwise processed to eliminate pathogens is offered in a ready-to-eat form or as a raw ingredient in another ready-to-eat food, the passengers shall be informed by vessel newsletter articles, brochures, embarkation television broadcasts, menu advisories, placards, or other written means of the significantly increased risk to certain especially vulnerable consumers eating such foods in raw or undercooked form.

Action: This has been done.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THERE WAS A KNOB MISSING ON THE FLOOR MOUNTED FRYER UNIT.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Knob has been replaced.

Site: PORT LIDO BUFFET

Deduction Status: Y

Violation: THE GASKET ON THE REACH-IN UNIT 11:33F WAS IN POOR REPAIR.

Recommendation: Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Gasket will be replaced.

Site: PROVISIONS GENERAL

Deduction Status: Y

Violation: NUMEROUS DRAIN LINES WERE WRAPPED WITH POROUS/CRUMBLING INSULATION.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Insulation will be replaced.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: NUMEROUS REFRIGERATOR UNITS HAD LOOSE OR SPLIT GASKETS.

Recommendation: Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: There is an ongoing program to repair and replace gaskets on the many refrigerators on board. Units noted during the inspection will be addressed.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE BASE OF THE TILTING PANS WERE DAMAGED AND HAD LARGE DIFFICULT TO CLEAN GAPS.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Actions: The "damage" is due to the heat warping the base. Repairs will be made if possible.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: NUMEROUS DOORS OF UNDER COUNTER REFRIGERATORS AND REACH-IN REFRIGERATORS WERE NOT LATCHING COMPLETELY.

Recommendation: Nonfood-contact equipment shall be maintained in good repair and

proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Latches will be repaired.

Site: WAITER STATIONS

Deduction Status: Y

Violation: THE DOORS AND OTHER NON FOOD CONTACT SURFACES OF THE WAITER STATIONS WERE CHIPPED/CRACKED.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: There is an ongoing program to repair, maintain and replace equipment and facilities. Areas noted will be addressed.

Site: CREW MESS

Deduction Status: Y

Violation: THE JUICE MACHINE COVER WAS BROKEN AT THE HINGE.

Recommendation: Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Cover will be repaired or replaced.

Site: HAMBURGER GRILL

Deduction Status: Y

Violation: THE SEALANT ON THE PORTABLE FRYER WAS NOT EASILY CLEANABLE.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant has been replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN GALLEY

Deduction Status: N

Violation: THE FINAL RINSE GAUGE WAS NOT FUNCTIONING ON THE CONVEYOR TYPE DISH WASH MACHINE.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Gauge will be replaced.

Site: LIDO DISHWASH

Deduction Status: N

Violation: THE CONVEYOR BELT ON THIS UNIT WAS NOT FUNCTIONING PROPERLY.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines.

Action: Unit was repaired.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: PROVISIONS VEGETABLE PREP

Deduction Status: Y

Violation: SEVERAL PREVIOUSLY CLEANED PLASTIC BINS WERE FOUND SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff and the supervisor for this area were instructed to do a more thorough job in cleaning and inspecting the bins.

Site: MAIN GALLEY POT WASH

Deduction Status: Y

Violation: SEVERAL PREVIOUSLY CLEANED CUTTING BOARDS WERE FOUND SOILED WITH DEBRIS.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff and the supervisor for this area were instructed to do a more thorough job in cleaning and inspecting the cutting boards..

Site: MAIN GALLEY BAKERY

Deduction Status: Y

Violation: NUMEROUS PREVIOUSLY CLEANED SHEET PANS SET UP FOR BAKING WERE FOUND SOILED WITH CHUNKS OF FOOD RESIDUE.

Recommendation: 7.5.5.1.2 The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Action: Staff and the supervisor for this area were instructed to do a more thorough job in cleaning and inspecting the pans.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: CREW MESS

Deduction Status: N

Violation: THE INTERIOR SPACES OF THE JUICE MACHINE WERE SOILED WITH JUICE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: These units are difficult to clean. Staff instructed to do a better job cleaning these units.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

Site: PROVISIONS REST ROOM

Deduction Status: N

Violation: THERE WAS NO HAND WASHING SIGN IN THE REST ROOM USED BY PROVISION STAFF.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been replaced.

Site: DECK 4 PANTRY RSP-02

Deduction Status: N

Violation: THERE WAS NO WASTE RECEPTACLE BY THIS HANDWASH STATION.

Recommendation: 7.7.1.1.6 A handwashing facility shall include a waste receptacle.

Action: Bin has been replaced.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

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Site: DECK 9 PANTRY SP-07

Deduction Status: Y

Violation: THERE WAS A HOLE IN THE STAINLESS STEEL WALL.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Hole has been filled.

Site: PORT LIDO BUFFET

Deduction Status: Y

Violation: FOOD DEBRIS WAS NOTED UNDERNEATH LARGE EQUIPMENT AND COUNTERS.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Cleaned Immediately.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: LOOSE PROFILE STRIPS, AND CRACKED/ BROKEN TILES WERE NOTED IN VARIOUS AREAS ABOARD THE VESSEL.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to repair, maintain and replace equipment and facilities. Areas noted will be addressed.

Site: PROVISIONS

Deduction Status: Y

Violation: A BULKHEAD PROFILE STRIP IN FREEZER 4B WAS LOOSE.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: The loose bulkhead profile strip in Freezer 4B has been re attached.

Site: PROVISIONS DRY STORES

Deduction Status: Y

Violation: THE DECK IN THE DRY STORES WAS SOILED WITH FOOD RESIDUE.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Deck was cleaned immediately.

Site: WAITER STATION BASES

Deduction Status: Y

Violation: THE BASE OF MOST WAITER STATIONS WERE SOILED WITH FOOD RESIDUE.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Some of the bases to the waiter stations were soiled with food residue and splash. These areas have been cleaned.

Site: PORT LIDO BUFFET

Deduction Status: Y

Violation: UNDERNEATH THE COUNTER ON THE BUFFET LINE THERE IS A GAP BETWEEN THE DECKING MATERIAL AND CABINET.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Gap will be closed.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: LIDO BUFFET

Deduction Status: N

Violation: THE LIGHT BULBS ON THE PIZZA WARMERS WERE NOT SHIELDED PROPERLY.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: A more thorough investigation of the lights in these units revealed that

indeed they are coated shatter resistant bulbs.

Site: MAIN GALLEY BAKERY

Deduction Status: N

Violation: ALL THE LIGHTS WERE OUT OF SERVICE IN THE BREAD OVEN.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: Lights have been replaced.

Site: CROWS NEST BAR

Deduction Status: N

Violation: ENSURE THAT THERE IS 20 FOOT CANDLES OF LIGHTING ON THE COUNTER SURFACES.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: A lighting survey is being done and additional lighting will be installed if necessary.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT

Deduction Status: N

Violation: AT PRESENT, THIS VESSEL DOES NOT HAVE AN INTEGRATED PEST MANAGEMENT PLAN THAT ADDRESSES EFFECTIVE MONITORING AND CONTROL STRATEGIES FOR PESTS ABOARD THE VESSEL.

Recommendation: 8.1.1.1.1 Each vessel shall develop an Integrated Pest Management Plan to address effective monitoring and control strategies for pests aboard the vessel. 8.1.1.1.4 The Integrated Pest Management Plan shall include passive surveillance procedures such as glue traps and other monitoring tools, as well as location of each. A monitoring log on passive surveillance procedures shall be maintained. 8.1.1.1.2 The Integrated Pest Management Plan shall set a schedule for periodic

monitoring inspections including some at night.

Action: A plan has been implemented.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: VENTILATION

Deduction Status: N

Violation: THE CONDENSATE DRAIN PANS WERE NOT ACCESSIBLE FOR INSPECTION.

Recommendation: 9.2.1.1.1 Air handling unit condensate drain pans and collection systems shall be accessible for inspection, maintenance, and cleaning.

Action: This is original approved design. This new requirement places construction related requirements in an operational manual. The units were not designed to be accessible for inspection. They can and are opened for preventive and breakdown maintenance.

Site: HOUSEKEEPING RECOMMENDATION

Deduction Status: N

Violation: THE CREW STAIR WELLS SHOULD ALSO BE INCLUDED IN THE DISINFECTING PROCEDURES WHEN AGGRESSIVE CLEANING IS BEING CONDUCTED DUE TO INCREASED GASTROINTESTINAL ILLNESS ABOARD THE VESSEL. HAND RAILS WERE NOTED TO BE SOILED AT THE TIME OF THIS INSPECTION.

Recommendation:

Action: Modifications to the procedures have taken place to include the stairwells.